

What is claimed is:

1. An edible film composition comprising:
  - a. a safe and effective amount of a fiber agent selected from the group consisting of indigestible dextrin, purified wood cellulose, psyllium, and mixtures thereof;
  - b. a safe and effective amount of a film forming agent;
  - c. a safe and effective amount of a plasticizing agent; and
  - d. a safe and effective amount of a flavoring agent.
2. The composition of claim 1 wherein the fiber agent is indigestible dextrin.
3. The composition of claim 1 wherein the level of fiber agent is from about 1% to about 15% by weight.
4. The composition of claim 3 wherein the level of fiber agent is from about 5% to about 10% by weight.
5. The composition of claim 1 wherein the fiber agent has a fiber length of from about 15 microns to about 50 microns.
6. The composition of claim 5 wherein the fiber agent has a fiber length of from about 20 microns to about 35 microns.
7. The composition of claim 1 wherein the film composition dissolves rapidly in the oral cavity and the fiber agent encapsulates the flavoring agent.
8. The composition of claim 7 wherein the film forming agent is at a level of from about 2% to about 75% by weight of the composition.
9. The composition of claim 8 wherein the film forming agent is at a level of from about 15% to about 40% by weight of the composition.
10. The composition of claim 7 wherein the film forming agent is selected from the group consisting of hydroxypropyl cellulose, hydroxypropyl methyl cellulose, and mixtures thereof.

11. The composition of claim 2 wherein the composition further comprises a safe and effective amount of a vegetable oil.
12. An edible film composition comprising:
  - a. a safe and effective amount of a fiber agent selected from the group consisting of indigestible dextrin, purified wood cellulose, psyllium, and mixtures thereof;
  - b. a safe and effective amount of a film forming agent;
  - c. a safe and effective amount of a plasticizing agent; and
  - d. a safe and effective amount of a flavoring agent;wherein the film composition rapidly dissolves in the oral cavity and wherein the composition has less than about 1% by weight of surfactant.
13. The composition of claim 12 wherein the composition has less than about 0.5% by weight surfactant.
14. A method of increasing the film strength of an edible film composition by incorporating into the film composition, a safe and effective amount of a fiber agent.
15. A method of increasing the shelf-life or stability of the flavor components in an edible film composition by incorporating a safe and effective amount of a fiber agent into the film composition.
16. The method of claim 15 wherein the fiber agent encapsulates the flavor.
17. A method of increasing the shelf-life of the flavor components of an edible film composition by incorporating less than about 1% by weight of the composition of surfactant into the composition.
18. The method of claim 15 wherein the composition has less than about 0.5% by weight of surfactant.

19. A method of treating or preventing an oral condition by administering a safe and effective amount of the composition of claim 1 to the oral cavity of a subject in need thereof.